

Domaine
PRUNIER-DAMY
AUXEY-DURESSES



GEVREY-CHAMBERTIN

A very powerful, characterful, full-bodied wine with great length and aromas of blackberry and violet.

GRAPE VARIETY

Pinot Noir

THE VINES

The blend of two plots brings good balance to this wine.

VINIFICATION AND MATURATION

Vinified in thermoregulated stainless steel tanks; fermentation and temperature are carefully controlled for optimal preservation of the fruit and structure. Gentle vinification with some punching down, but more emphasis on pumping over. Once the fermentation is complete, the grapes are gently pressed using a pneumatic press. The wines are then placed in barrels to begin maturation. Matured for 12 months; 30% in new barrels. For this wine, with its beautiful structure, the barrels bring depth and complexity.

FOOD AND WINE PAIRING

Perfect with wild boar bourguignon or duck à l'orange.

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Excessive use of alcohol is harmful to health; consume with moderation